

23 April 2008 / 9.00am to 10.00am

**MALLEFANTE ALLA MOLISANA**

**Presented by**  
**Carlo Marengoni**

<b>Ingredients:</b>	
	<u>Pasta Dough</u>
700g	'00' flour
300g	semolina flour
10g	salt
8	whole eggs, lightly beaten
100ml	water
50ml	extra virgin olive oil
	<u>Pasta Sauce</u>
50ml	extra virgin olive oil
1	onion, peeled and chopped
500g	pork sausages, sliced
150g	artichokes, sliced
100g	sun-dried tomatoes
200ml	white wine
50g	chopped parsley
50g	grated pecorino cheese



**Recipe Notes:**

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**Method for Cooking:**

For the pasta dough:

Sift the '00' flour onto a flat working surface and mix with the semolina flour and salt and make a 'well' in the centre of the flour. Add in the beaten eggs, 100ml water and olive oil in the 'well' and mix with your fingers until dough is smooth and elastic. Cover and let the dough rest for 30 minutes. Remove and roll out the dough into a thin 30-cm sheet with a rolling pin or pasta machine. Then cut into 2-cm by 3-cm rectangles. Cook the pasta in a pot of boiling water for 4 minutes and drain.

For the pasta sauce:

Heat the extra virgin olive oil in a hot sauté pan and sauté the chopped onion until fragrant. Add in the sliced pork sausages, artichokes and sun-dried tomatoes. Deglaze with white wine and then add in the chopped parsley.

To serve:

Place the cooked pasta into each serving plate and ladle the pasta sauce over and toss well. Sprinkle the grated pecorino cheese on top as desired.